

Hand crafted burger topped with pulled pork, grilled Served on a bun. 11

Topped with crispy tortilla strips and

Creamy cheddar cheese and broccoli.

Premium ham, chicken and smoked sausage.

Vegetables, diced tomatoes, potatoes, and ground

A thin white cheese and dill soup that is perfectly suited for pairing with a sandwich.

House smoked pulled pork over tortilla chips

Our slow smoked pork topped with our homemade coleslaw and bbq sauce. Served on a bun with grilled onions and jalapenos. Served with fries. 10

Chopped lettuce, sweet corn, tomatoes, black olives, shredded cheese, tortilla strips and crispy onions served with chipotle ranch and topped with our house made Asian bbq sauce. Choice of pulled pork

onions, jalapenos, bbq sauce, cheddar cheese & coleslaw.

THE CONTRACTOR

the stoby

your choice of three meats and two cheeses topped with Stoby's own special dressing, juicy tomato and crisp lettuce, piled high on your choice of bread. Includes: Ruffles® or Cheetos[®] and kosher pickle spear. **8.75**

quesadillas

Classic Chicken Quesadilla Grilled garlic herb tortilla stuffed with grilled chicken, bacon, green onions and three cheese blend. 11

Cajun Chicken Quesadilla Grilled garlic herb tortilla stuffed with cajun grilled chicken, bacon, green onions, jalapenos and three cheese blend. 11

BBQ Chicken Quesadilla Grilled pieces of tender chicken, scratch made BBQ sauce, smoked bacon, green onions and a blend of cheeses. 11

Veggie Quesadilla Tomato basil flour tortilla, sauteed mushrooms, olives, green onions, tomatoes, onions, bell peppers and three cheese blend. 10.5

desserts

Chocolate Meringue, Coconut Meringue, Possum Pie, Peanut Butter Pie, Chocolate Cheesecake, Italian Cream Cake, Strawberry Cake. 4.75 slice

> *Ask server for whole pie* availability and pricing.

Coke, Diet Coke, Dr. Pepper, Diet Pepper, Sprite, Decaf Iced Tea, Lemonade

Stoby's Mexican Punch

entrées on back

3

3.25

	burgers
choice of two cheeses american cheddar provolone mozzarella	All burgers are served with a side of fries.
jalapeno swiss juicy tomato crisp lettuce	Stoby's Original Cheeseburger Our original hand crafted burger topped with choice of cheese: American, Cheddar, Swiss, Mozzarella, Provolone, or Pepper Jack. 10
stoby's own special dressing	Thick Cut Bacon Two slices of our thick cut bacon and Cheddar cheese. 11.5
special dressing	Mushroom and Swiss Sauteed mushrooms and melted Swiss Cheese. 11
salads Faco Beef or Chicken	Petit Jean Peppered Bacon Two slices of Arkansas Petit Jean Peppered Bacon with Cheddar cheese. 11.5
Shredded lettuce, seasoned ground beef (or spicy chicken), tomatoes, red beans, shredded cheese blend, olives and Stoby's Original Taco Salad	Patty Melt Sauteed onions and melted Swiss cheese on grilled marble rye. 10.5
Dressing. Served with tortilla chips and salsa. 10.5 Grilled Chicken	Turkey Burger Whole white meat turkey burger with pepper jack cheese. 10.5
Grilled chicken, bacon, diced eggs, tomatoes, shredded cheese blend atop Romaine lettuce served with Stoby's Homemade Smokey Dijon Dressing. 11	Jamaican Jerk Our Jamaican Jerk seasoning is imported from Jamaica. Caution - it is VERY HOT!! Topped with a slice of Cheddar cheese. 11
Fender Salad Fried tenders on a bed of Romaine with bacon, tomato, chives and cheese. Try tenders tossed in	BBQ Hickory Bacon Wright's hickory smoked bacon, BBQ sauce and Cheddar cheese. 11.
BBQ or Buffalo Sauce. 11 Chef Your choice of premium diced ham or smoked	Double Double Bacon Bacon Hungry? Let us help with two thick patties, four slices of bacon, cheddar cheese and Swiss cheese. 12.5
turkey breast, with diced eggs, tomatoes, shredded mozzarella, and olives atop shredded lettuce mix. 10.5 Chicken Fajita Fajita chicken on a crisp Romaine lettuce with black	PB&J Burger Jalapenos topped with melted cheese and thick cut bacon. Then we add a little peanut butter and jelly. We realize it sounds crazy but it might become your favorite burger ever! No charge if you do not like it. 11.5
beans, corn, bell peppers, cilantro, pico de gallo, tortilla strips, topped with a cheese blend. Served with homemade Chipotle ranch dressing. 11	Arrow Burger Hand crafted burger topped with pulled pork, grilled onions, jalapenos, bbq sauce, cheddar cheese & coleslaw. Served on a bun. 11.5
Tuna salad or Cranberry salad on a bed of shredded lettuce with cheese, olives, and tomatoes. 10	1/2 lb.
Strawberry Chicken Salad Grilled chicken breast, bacon, cashews, feta cheese on a bed of baby spinach topped with strawberries and Stoby's Homemade Poppy Seed Dressing. 11	Blackened 1/2 lb. burger blackened in Cajun spices. Two slices of pepper jack cheese and crispy fried onions. Served with a generous portion of French fries. 12
BBQ Salad Chopped lettuce, sweet corn, tomatoes, black olives, shredded cheese, tortilla strips and crispy onions served with chipotle ranch and topped with our house made Asian bbg sauce. Choice of pulled pork	Smokehouse Half pound burger topped with smoked Petit Jean peppered bacon and two slices of cheddar cheese. Served with a generous portion of French fries. 12.25
or chicken. 11	smashed
sides	<i>"thin patty cheeseburger"</i>
Broccoli Mashed Green Bean Pinto Fries Loaded Mashed Fruit Pilaf Coleslaw	Single The quintessential thin patty burger that made America great. 9.5
Cup of Soup or House Salad as a side for 1.99	Double Double thin patty cheeseburger made with a full half pound of meat. 12

Roast Beef Pita

Thinly sliced roast beef, lettuce, tomato, mayo and mozzarella cheese in a steamed pita. 9.5

Buffalo Sandwich

Hand breaded crispy chicken tossed in Buffalo Sauce with swiss cheese, pickles, lettuce and tomato. Served with fries. 10.25

drinks Coffee Tea & Soft Drinks

7/2020



stoby's history

In the summer of 1980, David Stobaugh approached Mrs. Florence Smith, the owner of Mrs. Smith's Pie Shop in Conway, with an offer to split the rent. David stated he would sell sandwiches and she could sell pies and assured her pie sales would increase. Just so happens, Mrs. Smith was ready to change directions. Several days later when David acquired her equipment, Mrs. Smith stated she needed a job and asked if David would like to hire her, to which he agreed. Mrs. Smith then went on to be a devoted member of the Stoby's team, until she retired 20 years later. Our Italian Crème Cake, Strawberry Cake, and Peanut Butter Pie are Mrs. Smith's original recipes.

David opened Stoby's in Conway on July 21, 1980. Four years later on March 8, 1984, in a former yogurt shop named the Whistle Stop; David, with the help of Richard Bailey, opened Stoby's in Russellville. The entire restaurant, including the kitchen, was in the train car, which now serves as our third dining room. Within a year, the restaurant outgrew the limited space of the train car. Thus began the search for a larger location. John Joe and Karen Harris, who owned the train car at the time, realized the need of a larger location. They used the Russellville train station as an inspiration for the design of the Stoby's 'depot'. On August 15, 1986, the local community welcomed a new and larger Stoby's. This quadrupled the limited space of what was once just the train car. Several years later, it was time to take another step forward; in 2018, Stoby's received a complete modernization of the entire kitchen. Over the years, Stoby's has won various awards for breakfast, desserts, salads, and sandwiches.

We are incredibly grateful for the continuous support of our local community.

fun facts

- David sold his car to buy the first order of food.
- In 1996, Stoby's purchased their first deep fryer and flattop grill, until then Stoby's was mainly a sandwich shop.
- The name "Stoby" was David Stobaugh's college nickname.
- The Stoby's Train Whistle was originally used on a commuter train in Chicago.
- Al Capone used the Rock Island train car behind Stoby's in the 1930's when traveling from Chicago to Hot Springs to gamble.
- Many of our recipes come from family members and friends.
- Patti Stobaugh says David married her for her Cranberry Chicken Salad recipe.
- David developed the recipes for the Famous Cheese Dip and Stoby Sauce.
- March 2009, The Esquire Magazine named Stoby's as one of the best breakfast places in America.
- American Idol, Kris Allen, named Stoby's as his favorite restaurant when appearing on the television show and subsequently received free cheese dip for life.
- In 2010, Stoby's won 2nd place in the World Cheese Dip Championship.
- From 1992-2012 Stoby's cheese dip was sold at Wal-Mart.
- After 40 years in business, David still shops at consignment stores for clothes.

casseroles

Take and Bake Items Made fresh, then frozen. Will last minimum of 3 months in freezer.

> Small (Feeds 2-4) 10.5 Large (Feeds 6-8) 26.5 *depending on appetite

Beef Lasagna

Mexican Chicken

Chicken Spaghetti

Poppyseed Chicken

Chicken Milano

Chicken with Broccoli & Rice

Chicken Pot Pie

Small 12.5 | Large 28.5

Ask server for availability.



entrées

All entrées are served with two sides and a piece of garlic bread.

Chicken Tenders

4 Piece plus 2 sides **12** 3 Piece plus 1 side - no garlic bread **9.5**

Grilled Chicken Dinner 12

Cantina - Covered with white cheese dip, tortilla strips, and pico. **12**

Smothered - Covered with onions, bell pepper, mushrooms and provolone cheese. **12**

Montery Chicken - Covered with BBQ, tomatoes, chives, bacon, and cheese. 12

Salmon 6 Oz. Fillet 16

Chicken Fried Steak - Hand battered 12

Chicken Fried Chicken - Hand battered 12

pasta

Tuscany

Char-grilled chicken breast, creamy Alfredo, steamed broccoli, and diced tomatoes atop a bed of Penne pasta topped with Parmesan cheese with a side of garlic bread. **12.5**

Cajun

Grilled Cajun chicken breast on a bed of Penne pasta tossed with Alfredo sauce. Topped with Parmesan, diced tomatoes and chives. Served with garlic bread. **12.5**

Crispy

Crispy fried chicken strips on a bed of penne pasta tossed in our Alfredo sauce. Topped with Parmesan and crispy onions. Served with garlic bread. **12.5**

Veggie

Penne pasta with our creamy Alfredo topped with sautéed mushrooms, bell peppers, onions, corn, black beans and cilantro. **12.5**

steaks

Ribeye

10 Oz. Served with your choice of 2 sides and garlic bread. **20.5**

Sirloin

 $8\ \text{Oz.}$ Served with your choice of 2 sides and garlic bread. 18